

# PRIVADO

Private Dining

The Library  
Tartar & 650000 cuisine

ZOLOGRUST



## PRIVADO - 'Intimate' and 'private' in Spanish

Nestled between vegetable gardens and old trees, **PRIVADO** brings you an intimate private dining experience like none other.

- Customizable menu
- Customized décor
- Refreshing environment
- Music (with options for live music)
- Customized surprises



INR 15,000 per couple &  
INR 7500 per additional person

- Available for Breakfast, Lunch and Dinner
- Axial cooling device (with low sound) available to maintain a cool temperature even during the day in summer

FOR RESERVATIONS, CALL : 080 62271130  
80586 62222

Govt. taxes as applicable





## **WELCOME DRINK**

### **Orange Basil Soda Pop**

Fresh orange juice topped with soda and  
home-grown fresh basil leave

## **AMUSE BOUCHE**

### **Warm wilted spinach with feta cheese in filo cups**

Spinach, garlic, feta cheese, walnuts, filled in filo cups

## **APPETISER**

### **Dim sum**

Asparagus & water chestnut

### **Poached Wonton**

Carrot, Chinese cabbage bok-choy & zucchini

### **Paneer Tikka**

Paneer marinated in Indian spices and  
cooked on charcoal fire

### **Tandoori Mushroom**

Jumbo mushroom marinated in Indian spices  
and cooked on charcoal fire





## **SOUP**

### **Tomato Basil Soup**

Tomato soup with fresh basil served  
with croutons

## **HOUSE SALAD**

### **Falafel Salad**

Home-grown salad leaves, onion, tomato, coriander,  
falafel, hummus, tomato salsa and EVOO

## **ENTRÉE**

### **Zucchini, broccoli penne arrabiata**


Green & yellow zucchini, broccoli,  
basil, garlic, parmesan, chilli

### **Burmese tea leaf fried rice**

Wok tossed with Bird's eye chilli, Tea  
leaf paste from Burma & roasted peanuts

### **Dal Makahni with Fulka**

Rich, creamy overnight slow-cooked whole black  
urad dal on the tandoor with tomato puree,  
butter and cream finished on the barbeque  
with whole wheat fulka





## MAIN COURSE

### Neapolitan pizza (11")

#### Margherita

Marinara, bocconcini, shredded mozzarella,  
scamorza, basil & EVOO

#### Additional toppings

Black olive

Broccoli

Cherry tomato

Garlic confit

Grilled red, yellow & green bell peppers

Grilled zucchini

Jalapeno

Macerated onion

Oven dried tomatoes

Pesto

Sauteed mushroom





## DESSERT

### **Fresh Fruit Tart**

Sweet pastry crust that is filled with  
a rich and creamy pastry cream  
and topped with exotic fresh fruits

### **Blueberry cheese cake**

Our signature eggless cheesecake with a  
buttery shortcrust pastry

## CAKE

### **Chocolate Crunch**

